



O FILLO DA CONDESA 2022

TYPE

White wine

GRAPE VARIETIES

Albariño

VINIFICATION

This wine has been produced at Lagar da Condesa winery, located in the Valle do Salnés in the region of Galicia in the Northwest of Spain. Albariño grapes have been grown in Galicia for centuries. The wine was left on its fine lees to provide the roundness and creamy structure on the palate, and the optimal conditions were adhered to ensuring quality consumption.

TASTING NOTES

This wine shows a characteristic bright yellow color, with a vibrant minerality that's reminiscent of the sea. It has good structure on the palate, well-integrated acidity, and a great aromatic intensity with a touch of floral notes.

FOOD PAIRINGS

Perfect pairing for cooked seafood, white fish and shellfish, light pasta in salads or with marinara sauce, roasted blue fish, smoked sausages, grilled white meat, semi-cured cheeses and creams.

WINE STORAGE

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 °C and a controlled humidity.

SERVING TEMPERATURE

To fully enjoy this wine, the temperature must be between 8 °C and 10 °C.

UPC: 811449030110

CASE SCC: 10811449030117



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

GUIA PEÑIN 2023
91 POINTS

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91 POINTS

JAMES SUCKLING 2021
92 POINTS